

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2014

BHY-043 : ADVANCED FOOD PRODUCTION

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions. All questions carry equal marks.

1. What are the key factors for calculating the food cost ? How does it affect the yield of the product ? 20
2. Draw the layout of the garde manager. List the equipments used in garde manager and their care and maintenance. 20
3. Write short notes on : 20
 - (a) A.P.Q. (As Purchased Quantity)
 - (b) Yield percentage
4. List different types of meat cuts ideal for a cold buffet. What do you understand by 'Chaufroid' ? 20

5. Why thawing and freezing is done ? Mention the records and equipments maintained in a cold store. 20
6. Write short notes (Any 2) : 10x2=20
(a) Marinades and Brines
(b) Galantines
(c) Hors D' Oeuvres
7. Why is standardisation of recipe necessary ? What are its advantages and disadvantages ? 20
8. "Personal Hygiene in food rooms is of utmost importance". Write down the do's and dont's that must be followed by a kitchen professional. 20
9. Write atleast 10 factors that need to be considered while designing a theme based kitchen. How does manpower, work flow and material flow affect them ? 20
10. What are Forcemeats ? List various types of forcemeats. Differentiate between aspic jelly and Gelatin. 20
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